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**Amendments to the Claims:**

**Claims 1 – 79 (Cancelled)**

80. (New) An automated French fry injection apparatus that is adapted for:

receiving a plurality of cooked French fries;

moving a first of said cooked French fries to an injection portion of said French fry injection apparatus;

injecting said first cooked French fry with a condiment while said first cooked French fry is in said injection portion of said French fry injection apparatus;

moving a second of said cooked French fries to said injection portion of said French fry injection apparatus; and

injecting said second cooked French fry with a condiment while said second cooked French fry is in said injection portion of said French fry injection apparatus.

81. (New) The automated French fry injection apparatus of Claim 80, wherein said French fry injection apparatus is adapted for:

executing said step of injecting said first cooked French fry with a condiment while said first cooked French fry is passing through said injection portion of said French fry injection apparatus; and

executing said step of injecting said second cooked French fry with a condiment while said second cooked French fry is passing through said injection portion of said French fry injection apparatus.

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82. (New) The automated French fry injection apparatus of Claim 80, wherein said automated French fry injection apparatus is adapted for injecting condiment into one or more of said plurality of cooked French fries substantially without manual assistance from a user.

83. (New) The automated French fry injection apparatus of Claim 80, wherein said automated French fry injection apparatus is adapted for injecting said first cooked French fry with a condiment until said first cooked French fry is at least 20% filled, by percentage volume, with condiment.

84. (New) The automated French fry injection apparatus of Claim 83, wherein said automated French fry injection apparatus is adapted for injecting said second cooked French fry with a condiment until said second cooked French fry is at least 20% filled, by percentage volume, with condiment.

85. (New) The automated French fry injection apparatus of Claim 80, wherein said automated French fry injection apparatus is adapted for injecting said first cooked French fry with a condiment until said first cooked French fry is at least 40% filled, by percentage volume, with condiment.

86. (New) The automated French fry injection apparatus of Claim 85, wherein said automated French fry injection apparatus is adapted for injecting said second cooked French fry with a condiment until said second cooked French fry is at least 40% filled, by percentage volume, with condiment.

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87. (New) The automated French fry injection apparatus of Claim 80, wherein said automated French fry injection apparatus comprises:

a housing defining an interior portion; and

an injection nozzle defining an interior passage, the injection nozzle being:

in liquid communication with said housing;

adapted to create a hole in an exterior surface of a particular cooked French fry; and

adapted to facilitate the transfer of condiment from said interior portion of said housing, through said hole, and into an interior portion of said particular cooked French fry after said injection nozzle creates said hole in said exterior surface of said particular cooked French fry.

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88. (New) A method of preparing a French fry, said method comprising using an automated device to:

receive a cooked French fry; and

inject said cooked French fry with a condiment substantially without manual assistance from a user.

89. (New) The method of Claim 88, wherein:

said method further comprises cooking said French fry; and

said step of using said automated device to inject said cooked French fry with a condiment is executed substantially immediately after cooking said French fry.

90. (New) The method of Claim 88, wherein:

said method further comprises cooking said French fry; and

said step of using said automated device to inject said cooked French fry with a condiment is executed within 5 minutes after cooking said French fry.

91. (New) The method of Claim 88, wherein said method further

comprises preheating said condiment before said step of injecting said cooked French fry with said condiment.

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92. (New) The method of Claim 88, wherein said method further comprises using said automated device to:

insert a dispensing portion of an elongate injection nozzle through an exterior surface of said French fry;

position said injection nozzle into an "injection position" in which said dispensing portion of said injection nozzle is within an interior portion of said French fry and in which said injection nozzle is positioned to direct condiment generally toward a lateral end of said French fry; and

after said step of positioning said injection nozzle into said "injection position" and while said nozzle is in said "injection position", executing said step of injecting said cooked French fry with a condiment.

93. (New) The method of Claim 92, wherein said step of injecting said cooked French fry with a condiment comprises transferring condiment into an interior portion of said French fry through said injection nozzle.

94. (New) The method of Claim 88, wherein said method further comprises using said automated device to:

insert an injection nozzle through an exterior surface of said French fry;

position said injection nozzle in an "injection position" in which a portion of said nozzle and an exterior portion of said French fry form an angle of less than 75 degrees; and

while said injection nozzle is in said "injection position", executing said step of injecting said cooked French fry with a condiment.

95. (New) The method of Claim 94, wherein said step of injecting said cooked French fry with a condiment comprises transferring condiment into an interior portion of said French fry through said injection nozzle.

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96. (New) The method of Claim 88, wherein:  
said cooked French fry is a first cooked French fry; and  
said method further comprises using said automated device to:  
receive a second cooked French fry, and  
inject said second cooked French fry with a condiment.

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97. (New) A method of preparing a plurality of French fries, said method comprising using a French fry injection apparatus to perform the steps of:  
forming a first hole in an exterior surface of a first of said plurality of French fries;  
substantially immediately after forming said first hole, injecting a first portion of said condiment into an interior portion of said first French fry through said first hole;  
forming a second hole in an exterior surface of a second of said plurality of French fries; and  
substantially immediately forming said second hole, injecting a second portion of said condiment into an interior portion of said second French fry through said second hole.

98. (New) The method of Claim 97, wherein:  
said method further comprises cooking said first and second French fries;  
said step of injecting said first portion of said condiment into said interior portion of said first French fry is executed substantially immediately after cooking said first French fry; and  
said step of injecting said second portion of said condiment into said interior portion of said second French fry is executed substantially immediately after cooking said second French fry.

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99. (New) The method of Claim 97, wherein:  
said method further comprises cooking said first and second French fries;  
said step of injecting said first portion of said condiment into said interior portion of said first French fry is executed within 5 minutes after cooking said first French fry; and

said step of injecting said second portion of said condiment into said interior portion of said second French fry is executed within 5 minutes after cooking said second French fry.

100. (New) The method of Claim 97, wherein said first hole is small enough to restrict condiment from flowing from said interior portion of said first French fry to an exterior of said first French fry.

101. (New) The method of Claim 97, wherein said first hole is small enough to at least substantially prevent condiment from flowing out of said interior portion of said first French fry.

102. (New) The method of Claim 97, wherein said first hole has a maximum width of 0.09 inches.

103. (New) The method of Claim 97, further comprising using an injection nozzle to perform said steps of:

forming said first hole in said exterior surface of said first French fry; and  
injecting said first portion of said condiment into said interior portion of said first French fry.